



FOOD SCOOP

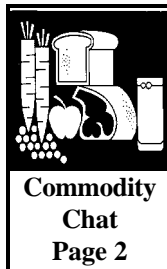
“A Michigan Food & Nutrition Program Edition”

DECEMBER 1999

Issue No. 5

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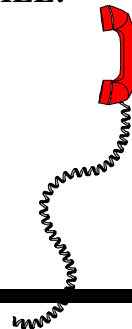
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NEED ASSISTANCE CALL:

School Meals Program	(517) 373-3347
Food Distribution	(517) 373-8642
Fiscal Reporting	(517) 373-2077
Child Care Food Program	(517) 373-7391
Fax Number	(517) 373-4022





Commodity Chat

Food Safety Resources on the Web

Food recalls have become a weekly occurrence in the U.S. If a problem occurs with a USDA commodity food distributed in Michigan, we will FAX schools with an alert. Fortunately, most recalls do not involve commodity products. To learn more about products involved in a recall your best resource is the Internet. Attached to this issue of Food Scoop is a list of Food Safety Resources. Keep it handy as a reference tool.

Updated Nutritional Information

Attached to this Food Scoop is an updated version of the Processed Commodity Items being offered this school year.

Commodity Processing Clarification

Many schools received notification from their commercial distributor that they are eligible for a rebate on their purchase of certain pizza products (such as Schwan's products). There is some confusion over the procedure that needs to be followed to be eligible for a rebate.

The State has a Master Processing Contract with several pizza manufacturers including Schwan's. A complete list of Master Contractors is in the September Food Scoop. These processors will take your allocated commodities (like mozzarella cheese) and produce approved food items.

To participate, your district must sign an Addendum to the Contract between the State

and the processor. Addendums are available from the company or their broker. An addendum is a four copy legal document. Signed copies go to USDA, MDE, the manufacturer and the school district. TLC is notified of signed addendums.

Processors either backhaul the commodity(ies) from your school or arrange to have the product picked up from TLC. You must indicate on your commodity order form your intentions. For more information about specific processed items available and individual processor terms, contact the processor or their representative. Manufacturers vary on their method of passing back the value of the commodity. Some will reduce the price of the finished product. Others, like Schwan's will rebate the value of the product to you upon receiving the appropriate refund application form. Remember...it is like a checking account...first you open the account (sign an addendum), then deposit the money (commodity product) and then you can write checks (rebate money.) If you have any questions about the process please contact either MDE or the specific manufacturer.

Commodity Advisory Committee Meeting

The next Commodity Advisory Committee meeting will be on January 28, 2000 at the Michigan Department of Education in Lansing. The meeting will feature presentations by three representatives of turkey processors. The committee will also discuss processed items to be bid for distribution during School Year 2000/2001. All food service directors are invited to attend, but we would appreciate the courtesy of a confirmation call. We need to insure an adequate room size and supply of materials. To confirm your attendance and receive information on the specific time and location of the meeting, please call Renee Cratty at 517-373-8642 by January 14, 2000.

New Products

There are several new processed products that will be available in January. One is a ***cheddar cheese sauce*** from J.T.M. Schools sampled this product at the summer workshop in Lansing and at Shanty Creek in October. The sauce is packed in 6/5# bags and will cost approximately \$35.00 per case. A 2 oz. serving will provide 1 oz. of meat/meat alternate. Another new product is ***cooked, sliced turkey roasts***. A copy of the box label is attached to this *Food Scoop*. The roasts average 11 to 14 lbs. and are packed four to a case. The slices are 3 - 5 mm thick.

Consider this...Beef Crumbles

Beef Crumbles are fully cooked, recipe-ready ground beef product. Gorges Quik-to-Fix (our Beef Patty, cooked processor) has introduced a product that is easy to handle and has a high quality taste, texture and appearance profile. It saves preparation time (thawing and cooking) and eliminates the food safety risk associated with handling raw meats. Beef Crumbles are ground beef and a high quality soy product, ***ProPlus***, that produces an extra 246 servings per 100# of beef. 100 lbs. of raw ground beef yields 592 2 oz. meat/meat alternate servings. With ***ProPlus*** Fully Cooked Beef Crumbles, 100 lbs. of ground beef yields 838 servings. ***ProPlus*** also enhances the nutritional profile of the ground beef by reducing the percent of calories from fat.

We plan to have several trucks of coarse ground beef processed into this product later this winter. Look for Beef Crumbles samples this Spring at various school product shows. Let us know what you think about them.

Update on Fruits and Vegetables

We have received forwarding notices from USDA during the past several weeks indicating that Michigan will be receiving canned applesauce, peaches, pears and fruit mix. These items should be available for delivery during the next few months. We should be receiving several more truck loads per item than what USDA sent us this Fall. We appreciate the letters, e-mail and phone calls you have taken time to send us with your questions and concerns. Let's keep the lines of communication open!

Food List of Exemptions to Competitive Food Regulation

USDA periodically adds new food items to the exempt list and sends out the updated list. The list of exemptions under the Competitive Foods Regulation has been changed to add one new item. International Home Foods, Inc. has been added to the list with one product which has been exempted from the jellies and gum category of "foods of minimal nutritional value" as defined in 7CFR Part 210.11(a)(2) and Part 220.2 (i-1).

The exemption of "Grist Mill Curious George Fruit Snack" for International Home Foods, Inc. means that this product is no longer considered a food of minimal nutritional value and can therefore be sold during the meal period in a school food service area. This does not mean that this product is approved or endorsed by the Food and Nutrition Service (FNS) or by the Michigan Department of Education. Nor does an exemption indicate that these products have significant nutritional value. In addition, neither the exemption nor this article should be perceived as guidance or encouragement to

school food authorities concerning their possible purchase.

As always, please be aware that several companies with exempted foods produce similar products that are not exempted and are therefore still considered foods of minimal nutritional value. The exemption of one product does not mean that similar products or a family of products are exempted unless specifically stated in an exemption letter. The ingredient statement of each exempted food is included in the exemption list attached to the end of this newsletter. This should allow schools to differentiate between exempted products and similar non-exempted products. Please check the list for more information.

MANAGING FOOD SAFETY: THE NEXT STEP



Mark your calendars for January 26, 2000. This is the date for the next satellite teleconference from the National Food Service Management Institute (NFSMI). The teleconference will be broadcast from 2:30 to 4:30 Eastern Time. Let your media center know that the satellite coordinates are:

C-Band

Galaxy 6, 99 degrees West

Transponder/Channel - 7

Downlink Frequency - 3840 Mhz

Polarity - Horizontal

Audio - 6.20 and 6.80 Mhz

KU-Band

SBS 6, 74° West

Transponder/Channel 9

Downlink Frequency: 11921 MHZ

Polarity: Vertical

Audio: 6.20 and 6.80 MHZ

Please be sure to confirm that Galaxy 6 and SBS 6 are programmed into your satellite receiver.

Complete information can be found at the NFSMI web site at <http://www.nfsmi.org/>.

The program will feature food safety experts and child nutrition directors participating in a panel discussion and answering questions from the viewing audience. Topics covered include:

- ▶ The HACCP critical control points of the flow of food
- ▶ Harmful microorganisms and how they can be transmitted to foods
- ▶ The three types of hazards; chemical, physical, and biological
- ▶ Food safety procedures as they apply to the school environment
- ▶ Implementing a critical control program in Child Nutrition Programs
- ▶ The importance of instituting a food safety assurance program

This teleconference has been approved for 2 hours of Continuing Education Credit by ASFSA. A master copy of the participant handouts will be mailed to you upon request when you call us at 517-373-3347.

Earn ASFSA Continuing Education Credits by Using New Breakfast Toolkit

Have you seen the new *Breakfast Toolkit* yet? Delivered to over 6,000 school districts region-wide, it will help you teach others about the value of breakfast, show you how to easily implement a school breakfast program, and give

you tips on how to bring kids into the cafeteria by enhancing your already-existing breakfast program.

Developed by the Midwest 5-Star Child Nutrition Task Force, the toolkit has been approved for continuing education credits through the American School Food Service Association (ASFSFA). For every two lessons you participate in, you'll receive one hour of continuing education credit. If you're the person presenting the material, you'll get two hours of credit for every two lessons presented. If you need additional information on how to claim your credits, call AFSFA at 703.739.3900

If you would like additional copies, contact the National Food Service Management Institute at 800.321.3054 and ask for item number EX42-99. The School Breakfast Toolkit only costs \$3.00 and includes a PowerPoint presentation on the value of breakfast.



Food For Thought

School Breakfast Pilot Project

The USDA announced its intention to initiate a School Breakfast Pilot Project that would make available a limited number of elementary schools, nutritious breakfast free to all students regardless of family income. School Food Authorities wishing to participate in the pilot project should request an information packet and application by contacting Alberta Frost, Director, Office of Analysis, Nutrition and Evaluation, 3101 Park Center Drive Room 503, Alexandria, VA 22302 (703)305-2017; this information may also be downloaded from

the USDA/FNS Internet website at: <http://www.fns.usda.gov>: Applications must be submit by January 31, 2000 to the Food and Nutrition Program, Michigan Department of Education, P. O. Box 30008 - Lansing, MI 48909. Attached to this issue of food scoop is the federal register notice.

Working SAFE: Accident Prevention In Child Nutrition Programs

1999 Breakfast Lunch Training
Every Child Nutrition Program professional wants to work in a safe place and know how to stay safe while doing routine foodservice tasks. In order to have safe working conditions, it is important for everyone to be trained to prevent accidents and to know how to deal with emergencies when they occur.

The National Food Service Management Institute's 1999 Breakfast Lunch Training (BLT) module, *Working SAFE: Accident Prevention In Child Nutrition Programs*, is designed to educate school food service personnel in the prevention of accidents in the workplace. The module is designed to be used in four short 15-minute lessons for individual, small-group, or large-group learning. The target audience for this module is food service assistants and managers.

The acronym SAFE is used to reinforce the processes for a safe working environment: **S**elect areas where accidents could occur; **A**ssess potential causes; **F**ind ways to make changes for safety; **E**xpect safety. Chapter 1 in the BLT module includes the instructor information guide and action steps from the American Red Cross. Chapter 2 is devoted to preventing falls and lifting injuries. Chapter 3 addresses prevention of fires and burns. Chapter 4 covers ways to avoid cutting injuries. The proper and improper use of

chemicals to prevent accidents and food contamination and Material Safety Data Sheets (MSDS) are discussed in Chapter 5.

The 70 page manual includes master copies for participant activities, session feedback form, and certificate of completion. The accompanying 17-minute videotape (available with captioning in Spanish and for hearing impaired) corresponds with Chapters 2, 3, 4, and 5 in the guide. Four 8 ½" x 11" color wall charts provide reinforcement of the major points of each chapter.

The BLT was distributed to each school food authority in August 1999. It is available from the National Food Service Management Institute, Order # ET18-99, for \$15.00.

NFSMI, P.O. Drawer 188, University, MS 38677 (800) 321-3054 3061(Fax)

<http://www.nfsmi.org>

Equipment for Sale

1 Sharp cash register, like new \$75.00
2 older cash registers \$25.00 each
160 blue serving trays, flats 10 ½ x 13 ½ \$150
for all- like new. Contact: Linda Crouch -
3375 W Burdickville Road - Maple City MI
49664-8753. - Phone: 231-334-3061 ext. 503
or fax 334-6255.

<div>December 1999</div> <div>CALENDAR OF EVENTS</div> <div>CHILD NUTRITION PROGRAM</div>	<div>Michigan State Board of Education</div> <div>Dorothy Beardmore, President</div> <div>Kathleen N. Straus, Vice President</div> <div>Herbert S. Moyer, Secretary</div> <div>Sharon Wise, Treasurer</div> <div>Sharon L. Gire</div> <div>Marianne Yared McGuire</div> <div>Clark Durant</div> <div>Eileen L. Weiser</div> <div>Arthur E. Ellis, Superintendent</div> <div>Governor John Engler, Ex-Officio</div>
December 1999	
10	October Monthly Claim Due
31	Cut-off for October Monthly Claim
January 2000	
10	October Monthly Claim Due
29	Cut-off for November Monthly Claim

No person because of race, color, national origin, sex, age, or disability shall be excluded from participation in, be denied the benefits of, or be otherwise subject to discrimination in our United States Department of Agriculture donated food and child nutrition programs. Any person who believes they have been discriminated against should write immediately to the Secretary of Agriculture, Washington, D.C. 20250.

STATEWIDE TRAINING PROGRAM CLASS SCHEDULE

1999

NOTE: *All registrations must be in the MDE office before the deadline dates!*

BASICS - 100

Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates	Times
Washtenaw ISD 1819 South Wagner Road Ann Arbor, MI 48106 <i>Deadline: December 27, 1999</i>	January 10, 12, 13, 2000	3:00 p.m. - 6:30 p.m.
Lapeer Community Schools Administration/White Bldg. 1025 West Nepessing Lapeer, MI 48446 <i>Deadline: January 13, 2000</i>	January 27, February 3, 10, 2000	3:00 p.m. - 6:30 p.m.

SANITATION & SAFETY - 120

Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates	Times
Genesee ISD Health & Nutrition Serv. Bldg. 5089 Pilgrim Road Flint, MI 48507 <i>Deadline: December 27, 1999</i>	January 10, 18, 26, 2000	3:00 p.m. - 6:00 p.m.
Lenawee ISD 4107 N. Adrian Hwy. Adrian, MI 49221 <i>Deadline: January 14, 2000</i>	January 28 & 29, 2000	2:30 p.m. - 6:00 p.m. (28th) 8:30 a.m. - 3:00 p.m. (29th)
Columbia Middle School 321 School Street Home Economic Room Brooklyn, MI 49230 <i>Deadline: January 19, 2000</i>	February 2, 9, 16, 1999	2:30 p.m. - 6:00 p.m.

PRINCIPLES OF FOOD PREP - 150

Fee: Member \$18.00 and Non-Member \$25.00

Each participant must bring a calculator to class.

Location	Dates	Times
Genesee ISD Health & Nutrition Serv. Bldg. 5089 Pilgrim Road Flint, MI 48507 <i>Deadline: January 25, 2000</i>	February 8, 10, 16, 2000	3:00 p.m. - 6:30 p.m.

NUTRITION I - 180

Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates	Times
Grand Rapids Public Schools Food and Nutrition Center 1130 Race Street Grand Rapids, MI 49503 <i>Deadline: January 3, 2000</i>	January 17, 20, 24, 2000	3:00 p.m. - 6:30 p.m.
Washtenaw ISD 1819 S. Wagner Road Ann Arbor, MI 49106 <i>Deadline: February 3, 2000</i>	February 17, 21, 22, 2000	3:00 p.m. - 6:30 p.m.

CATERING - 203 (3 hours)

Fee: Member \$15.00 and Non-Member \$18.00

Prerequisite: Sanitation & Safety - 120

Location	Dates	Times
Eastland Junior High School 18700 Frank Street Roseville, MI 48066-1697 <i>Deadline: January 6, 2000</i>	January 20, 2000 <i>snow date is Jan. 27th</i>	2:30 p.m. - 5:30 p.m.

MICHIGAN'S HEALTHY EDGE 2001 - 280

Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates	Times
Genesee ISD Health & Nutrition Serv. Bldg. 5089 Pilgrim Road Flint, MI 48507 <i>Deadline: January 6, 2000</i>	January 20, 27, February 1, 2000	3:00 - 6:30 p.m. (20th/27th) 3:00 - 6:00 p.m. (1st)

Use one form and one check per class.

Check which type of menu planning method you use:



All registrations are accepted on a first-come, first-served basis. If this class is filled, the registration form and check will be returned to you. **Confirmation letters will NOT be mailed.** Assume that you are registered unless otherwise notified.

[Copy as necessary]

Statewide Training Program

Multi-Registration Form

Use one form and one check per class.

CLASS NAME: _____ CLASS LOCATION: _____ DATE(S) OF CLASS: _____				SCHOOL DISTRICT: _____ PHONE: _____		DISTRICT NUMBER: _____
Last Name	First Name	Social Security #	Home Telephone #	Home Address (Street, City, Zip)	MSFSA #	Fee Per Student
1						
2						
3						
4						
5						
Total the right hand column and attach a separate check for this amount only. Make checks payable to MSFSA .						\$ _____



Check which type of menu planning method you use:



☐ Food based - traditional

☐ Food based - enhanced

☐ Nutrient standard

☐ Assisted NSMP

Make check payable to MSFSA and mail to:

Michigan Department of Education

Statewide Training Program--School Meals Unit

P.O. Box 30008, Lansing, MI 48909

All registrations are accepted on a first-come, first-served basis. If this class is filled, the registration form and check will be returned to you. **Confirmation letters will NOT be mailed.** Assume that you are registered unless otherwise notified.

For Michigan Department of Education Use Only	Check #		Amount	\$
		<input type="checkbox"/> School <input type="checkbox"/> Personal		

[Copy as necessary]

EXEMPTIONS UNDER THE COMPETITIVE

FOODS REGULATION

The Popcorn Explosion

Peanut Butter Honey Popcorn

Labels bearing the above product name will have the following ingredient statement:
Roasted peanuts, popcorn, brown sugar, water, butter, honey, corn syrup solids, natural flavor.

Knudson and Sons, Inc

Orange Passion Fruit Spritzer

Labels bearing the above product name will have the following ingredient statement:
Sparkling water; white grape, passionfruit and orange juice concentrates; natural flavors.

Orange Spritzer

Labels bearing the above product name will have the following ingredient statement:
Sparkling water, concentrated white grape and orange juices, natural flavor.

Jamaican Style Lemonade Spritzer

Labels bearing the above product name will have the following ingredient statement:
Sparkling water, white grape and lemon juice concentrates, natural flavors.

FJ FIZZ

Grape flavored sparkling fruit juice beverage from concentrates

Labels bearing the above product name will have the following ingredient statement:
Sparkling water, concentrated white grape and concord grape juice, concentrated acerola cherry puree, natural flavors.

Cherry flavored sparkling fruit juice beverage from concentrates

Labels bearing the above product name will have the following ingredients statement:
Sparkling water, concentrated apple, cherry pineapple and plum juices; natural flavors, concentrated acerola cherry puree.

Strawberry flavored sparkling fruit juice beverage from concentrates

Labels bearing the above product name will have the following ingredient statement:
Sparkling water, concentrated white grape, apple, strawberry and pineapple juices; concentrated acerola cherry puree, natural flavors, grape skin extract (for color).

**Raspberry flavored sparkling fruit
juice beverage from concentrates**

Labels bearing the above product name will have the following ingredients statement:
Sparkling water, concentrated white grape and raspberry juices, natural flavors, concentrated acerola
cherry puree.

**Orange flavored sparkling fruit
juice beverage from concentrates**

Labels bearing the above product name will have the following ingredients statement:
Sparkling water, concentrated white grape, orange and apple juices; orange oil.

**Cherry Cola flavored sparkling fruit
juice beverage from concentrates**

Labels bearing the above product name will have the following ingredient statement:
Sparkling water, concentrated white grape and cherry juices; natural flavors, concentrated acerola cherry
puree.

Great Brands of Canada, Ltd.

“All Canadian” brand

Sparkling Spring Water with natural fruit flavors (Strawberry)

Sparkling Spring Water with natural fruit flavors (Black Cherry)

Sparkling Spring Water with natural fruit flavors (Raspberry)

Sparkling Spring Water with natural fruit flavors (Peach Orange)

Sparkling Spring Water with natural fruit flavors (Watermelon)

Sparkling Spring Water with natural fruit flavors (Lemon Lime)

Labels bearing the above product names will have the following ingredient statement:
Spring water, high fructose corn syrup, citric acid, concentrated fruit juice (Caribbean cherry and/or Kiwi),
natural flavors, sodium benzoate, potassium sorbate (as a preservative), ascorbic acid (as antioxidant),
carbon dioxide.

Farley Foods, U.S.A.

Farley's THE ROLL Cherry Fruit Roll slp

Labels bearing the above product name will have the following ingredient statement:
Fruit (pears, oranges, cherries) sucrose, maltodextrin, partially hydrogenated vegetable oil (cottonseed,
soybean), malic acid, citric acid, glycerol monostearate, natural and artificial flavor, pectin, ascorbic acid
(vitamin C), alphatocopherol acetate (vitamin E), beta carotene (vitamin A), red 40.

Farley's THE ROLL Strawberry Fruit Roll slp

Labels bearing the above product name will have the following ingredient statement:

Fruit (pears, oranges, strawberries) sucrose, maltodextrin, partially hydrogenated vegetable oil (cottonseed, soybean), malic acid, citric acid, glycerol monostearate, natural and artificial flavor, pectin, ascorbic acid (vitamin C), Alphatocopherol acetate (vitamin E), beta carotene (vitamin A), red 40.

General Mills, Inc

FRUIT by the FOOT (SPECIAL EDITION)

Color by the Foot, Triple Fruit Punch

Labels bearing the above product name will have the following ingredient statement:

Orange juice from concentrate, grapes from concentrate, sugar, maltodextrin, pears from concentrate, corn syrup, partially hydrogenated cottonseed oil, carrageenan, citric acid, monoglycerides, sodium citrate, malic acid, acetylated mono and diglycerides, xanthan gum, vitamin C (ascorbic acid), locust bean gum, natural flavor, potassium citrate, yellow 5, red 40, blue 1.

Strawberry Punch Fruit by the Foot

Labels bearing the above product name will have the following ingredient statement:

Orange juice from concentrate, grapes from concentrate, sugar, maltodextrin, corn syrup, strawberries, partially hydrogenated cottonseed oil, carrageenan, citric acid, natural and artificial flavor, monoglycerides, sodium citrate, malic acid, acetylated mono and diglycerides, xanthan gum, vitamin C (ascorbic acid), locust bean gum, potassium citrate, red 40.

FRUIT ROLL-UPS (SPECIAL EDITION)

Strawberry Punch Fruit Roll-Up

Labels bearing the above product name will have the following ingredient statement:

Pears from concentrate, maltodextrin, orange juice from concentrate, sugar, corn syrup, strawberries, partially hydrogenated cottonseed oil, citric acid, sodium citrate, natural flavor, pectin, monoglycerides, malic acid, vitamin C (Ascorbic acid), Red 40.

Crazy Color Fruit Roll-Up

Labels bearing the above product name will have the following ingredient statement:

Pears from concentrate, maltodextrin, orange juice from concentrate, sugar, corn syrup, partially hydrogenated cottonseed oil, citric acid, sodium citrate, pectin, monoglycerides, malic acid, vitamin C (Ascorbic Acid), natural flavor, yellow 5, red 40, blue 1.

Screamin' Green Hot Color Fruit Roll-Up

Labels bearing the above product name will have the following ingredient statement:

Pears from concentrate, maltodextrin, orange juice from concentrate, sugar, corn syrup, partially hydrogenated cottonseed oil, citric acid, sodium citrate, pectin, monoglycerides, malic acid, vitamin C (Ascorbic Acid), natural flavor, high fructose corn syrup, yellow 5, blue 1, and other color added.

Electric Yellow Hot Color Fruit Roll-Up

Labels bearing the above product name will have the following ingredient statement:

Pears from concentrate, maltodextrin, orange juice from concentrate, sugar, corn syrup, partially hydrogenated cottonseed oil, citric acid, sodium citrate, pectin, monoglycerides, malic acid, vitamin C (sodium ascorbate), natural flavor, high fructose corn syrup, yellow 5 and other color added.

Sizzling Red Hot Color Fruit Roll-Up

Labels bearing the above product name will have the following ingredient statement:

Pears from concentrate, maltodextrin, orange juice from concentrate, sugar, corn syrup, partially hydrogenated cottonseed oil, citric acid, sodium citrate, pectin, monoglycerides, malic acid, vitamin C (Ascorbic Acid), natural flavor, high fructose corn syrup, Red 40 and other color added.

Tropical Cherry Fruit Roll-Up

Labels bearing the above product name will have the following ingredient statement:

Pears from concentrate, maltodextrin, orange juice from concentrate, sugar, corn syrup, partially hydrogenated cottonseed oil, citric acid, sodium citrate, pectin, monoglycerides, malic acid, vitamin C (ascorbic acid), natural flavor, red 40.

Blazin' Blue Hot Color Fruit Roll-Up

Labels bearing the above product name will have the following ingredient statement:

Pears from concentrate, maltodextrin, orange juice from concentrate, sugar, corn syrup, partially hydrogenated cottonseed oil, citric acid, sodium citrate, pectin, monoglycerides, malic acid, vitamin C (ascorbic acid), natural flavor, high fructose corn syrup, blue 1 and other color added.

Fruit String Thing (Special Edition)

Sneaky Stripes - Double Berry Punch Flavored

Labels bearing the above product name will have the following ingredient statement:

Orange juice from concentrate, grapes from concentrate, sugar, corn syrup, modified corn starch, pears from concentrate, dried corn syrup, partially hydrogenated cottonseed oil, citric acid, carrageenan, sodium citrate, monoglycerides, malic acid, vitamin C (ascorbic acid), high fructose corn syrup, potassium citrate, natural flavor, yellow 6, blue 1.

Strawberry Punch

Labels bearing the above product name will have the following ingredient statement:

Orange juice from concentrate, grapes from concentrate, corn syrup, sugar, modified corn starch, pears from concentrate, dried corn syrup, partially hydrogenated cottonseed oil, citric acid, carrageenan, sodium citrate, monoglycerides, malic acid, vitamin C (ascorbic acid), potassium citrate, natural flavor, red 40.

Fruit Gushers Fruit Snack

Strawberry Punch

Labels bearing the above product name will have the following ingredient statement:

Orange juice from concentrate, pears from concentrate, sugar, dried corn syrup, corn syrup, modified corn starch, fructose, strawberries, partially hydrogenated cottonseed oil, grape juice from concentrate, maltodextrin, carrageenan, citric acid, glycerin, monoglycerides, sodium citrate, malic acid, vitamin C (ascorbic acid), natural and artificial flavor, dextrose, potassium citrate, agar-agar, xanthan gum, red 40.

Canada Pure Water Company LTD

Sparkling Refreshers

Wildberry

Black Cherry

Peach

Raspberry

Labels bearing the above product name will have the following ingredient statement:

Spring water, fructose, clarified orange juice concentrate, citric acid, natural flavors, malic acid, ascorbic acid, sodium benzoate (preservative), potassium sorbate (preservative), sodium citrate, CO₂

Lemon Lime

Orange

Labels bearing the above product names will have the following ingredient statement:

Spring water, fructose, clarified orange juice concentrate, citric acid, natural flavors, ascorbic acid, sodium benzoate (preservative), potassium sorbate (preservative), CO₂

Clearly Canadian Beverage

Quencher

Grape

Apple

Tropical Lime

Fruit & Berry

Labels bearing the above product names will have the following ingredient statement:

Carbonated water, high fructose corn syrup, natural flavour, concentrated kiwi juice, citric acid, sodium benzoate (to conserve freshness).

Brach & Brock Confections, Inc.

Hi-C® Fruit Snack

Labels bearing the above product name will have the following ingredient statement:

Fruit juice concentrates (orange, grape, strawberry, apple, cherry, and lemon), corn syrup, sugar, gelatin, sorbitol, malic acid, ascorbic acid, (vitamin C), sodium citrate, natural and artificial flavors, mineral oil, carnauba wax, red 40, yellow 6 yellow 5, blue 1.

North Face Beverages

SPLASH Thirst Quencher

Cherry

Labels bearing the above product name have the following ingredient statement:

Carbonated spring water, fructose, corn syrup, lemon, orange, cherry and grape juice concentrates, citric acid, natural flavors, sodium benzoate, potassium sorbate, red 40.

Lemon Lime

Labels bearing the above product name have the following ingredient statement:

Carbonated spring water, fructose, corn syrup, lemon and lime juice concentrates, citric acid, natural flavors, sodium benzoate & potassium sorbate, yellow 5, blue 1.

Grapefruit

Labels bearing the above product name have the following ingredient statement:

Carbonated spring water, fructose, corn syrup, grapefruit juice concentrate, citric acid, potassium citrate, natural flavors, sodium benzoate, potassium sorbate.

Mountainberry

Labels bearing the above product name have the following ingredient statement:

Carbonated spring water, fructose, corn syrup, lemon, grape, strawberry and raspberry juice concentrates, citric acid, natural flavors, sodium benzoate, potassium sorbate, red 40.

Orange

Labels bearing the above product name have the following ingredient statement:

Carbonated spring water, fructose, corn syrup, orange and lemon, juice concentrates, citric acid, potassium citrate, natural flavors, sodium benzoate & potassium sorbate, yellow 6.

Strawberry-Kiwi

Labels bearing the above product name have the following ingredient statement:

Carbonated spring water, fructose, corn syrup, lemon, kiwi, strawberry and grape juice concentrates, citric acid, natural flavors, sodium benzoate, potassium sorbate, red 40.

Eastside Beverage Company

Sparkling Spring Water Fruit Beverage

Orange Passion Fruit Refresher

Labels bearing the above product name have the following ingredient statement:

Carbonated Natural Spring Water, concentrated orange and passionfruit juices, high fructose corn syrup, natural passionfruit flavor, natural orange flavor, with other natural flavors.

Red Raspberry Refresher

Labels bearing the above product name have the following ingredient statement:

Carbonated Natural Spring Water, concentrated grape, peach, lemon, and raspberry juices, natural raspberry flavor, high fructose corn syrup, with other natural flavors.

Strawberry Kiwi Refresher

Labels bearing the above product name have the following ingredient statement:

Carbonated Natural Spring Water, concentrated strawberry and kiwi juices, high fructose corn syrup, natural strawberry and kiwi flavors, with other natural flavors.

Wild Blackberry Refresher

Labels bearing the above product name have the following ingredient statement:

Carbonated Natural Spring Water, concentrated grape and blackberry juices, high fructose corn syrup, natural blackberry flavor, with other natural flavors.

Pink Grapefruit Refresher

Labels bearing the above product name have the following ingredient statement:

Carbonated Natural Spring Water, concentrated grapefruit and grape juices, high fructose corn syrup, natural grapefruit flavor, with other natural flavors.

International Home Foods

Grist Mill™ Curious George™ Fruit Snacks

Labels bearing the above product name have the following ingredient statement:

Fruit juice from concentrate (apple, pear, grape, strawberry, orange, lemon), corn syrup, sugar, modified food starch, partially hydrogenated vegetable oil (cottonseed and soybean), malic acid, natural and artificial flavors, mineral oil, ascorbic acid (vitamin C), soy lecithin, Blue 1, red 40, yellow 5, yellow 6, beeswax.

11/29/99

Minutes of Commodity Advisory Committee
Shanty Creek
October 20, 1999

Improving Outreach Efforts

We need to establish a means of receiving input from schools on the USDA commodities. Some of the suggestions included;

**Working with MSFSA to make commodities a regular agenda item at MSFSA Chapter Meetings. The chapter president could ask if there is any information to be shared about commodities. A chapter member could phone, fax or e-mail MDE with concerns or issues that need to be addressed.

**Other groups that could follow a similar plan include MSBO's food service committee and Middle Cities.

**TLC and Northern could use the comment section of their order forms to solicit input on specific items or for general input.

**Schools that do student taste testing and/or meetings that involve commodities need to be encouraged to share results with MDE.

**Names of CAC members need to be made available so schools know who to contact with questions and comments.

An article will appear in *Food Scoop* promoting input from schools and with the names and phone numbers of the committee.

Several people commented that schools need to see samples of processed products before placing orders.

Commodity Complaint Form

An article appeared in the October *Food Scoop* about the new Commodity Complaint form. Schools are encouraged to use the form if;

- the quality or condition of the food is unacceptable;
- foreign materials are found in the product;
- there is evidence of infestation;
- there are other concerns

It's very important to have the lot and package codes so MDE and USDA can track the source of the product. Schools need to call on problem commodities even if they do not have all the package information. However, USDA won't be able to respond as effectively.

USDA sends MDE a commodity complaint log. Kathy would be happy to e-mail it to schools if requested.

MDE will list web site addresses in the next *Food Scoop* with product recall and other food safety issue sites.

Products to Bid for FY 2000

Kathy recapped the results from last spring's bid. Tortilla chips are from Festida, Fruit pies are from Cutie Pie, Bread sticks are from the Bun Basket, Sub Buns from JTM (the two sizes available are 6" and 5"), Chicken patties from Tyson will be available in late November. Fruit pie filling was not awarded to any company.

New products to be offered this year on a pilot basis include; a 15" Italian -style pizza from Specialty Foods, chili w/beans from JTM, low-fat chocolate chip and blueberry muffins from Community Bakeries, Uncrustable peanut butter and jelly sandwiches, dehydrated refried beans from Frijole Ole and a cheddar cheese sauce in a freezer pouch from JTM. The beans and cheese sauce will be available in January. MDE is also looking at a canned cheese product and nacho cheese sauce in individual cups.

A subcommittee was formed to make recommendations on what processed commodity products should be bid for the next school year. There is a lot of interest in getting more turkey products. Everyone wants more turkey white meat but the committee needs to determine what should be done with all the dark meat from turkey. Suggestions include lunch meats, corn dogs and fajita meat. Other new items that the committee expressed interest in include; dried cherries in individual serving portions, ravioli or spaghetti products.

Master Contracts

The September *Food Scoop* featured an article listing the processing companies with agreements with the state to process a school's commodities. Many schools are having their allocation of mozzarella cheese held for pick-up at TLC by Schwann's and then receiving rebates on their pizza purchases. Schools must have a signed addendum on file with the state and Schwann's to participate. Other local pizza manufacturers are interested in using the school's mozzarella cheese (and sometimes flour and tomato products) to make a lower cost pizza for the student lunch program. All processors must have a processing agreement with the state before they can use a school's commodity products to make a new end product. Schools need to refer to the article for company contacts and phone numbers.

CORE

An information session is scheduled for Thursday at this Conference about the USDA CORE proposal to reengineer the school commodity program. More information on this proposal can be found at the USDA web site www.usda.gov/fcs/food/fd2000/fd2000.htm.

Nominations for new Officers

The following people were nominated/volunteered and elected for the following positions;

Katie Petersen - chairperson

Dale Dahlstrom - secretary

Kathy Fruge - co-chairperson

We appreciate these individuals coming forward to share their expertise and time.

The committee thanks Mike Howard for serving as chair during the past several years. School food service directors have been well served by Mike. We appreciate all the time and effort he has put into the commodity program. We hope he will continue to be an active member of the committee. We also appreciate the efforts of Tim Hayes (who was not present due to illness) and Kelli Sabin (who took minutes for this meeting, Thanks, Kelli!) during the past year.

As a reminder: ALL school food service directors are encouraged to be members of the committee.

A schedule of future meetings will be developed soon and printed in *Food Scoop* as well as mailed to individuals at this meeting.

A list of the Commodity Advisory Committee members is attached to this *Food Scoop*.

Food Safety Resources on the Web

Department	Address	Notes
<i>Agriculture</i>	www.fsis.usda.gov/	Food Safety and Inspection Service
	www.econ.ag.gov/briefing/foodsafety/fsbrP40.htm	USDA Economic Research Service
<i>Consumer Groups</i>	www.stop-usa.org	Safe Tables Our Priority
	www.cspinet.org/	Center for Science in the Public Interest
<i>Education</i>	www.msue.msu.edu	MSU Extension
	www.arserrc.gov/mfs	Microbial Food Safety
	www.foodsafetycouncil.org	Int'l Food Safety Council
	www.fightbac.org	FightBAC!
	www.foodsafety.gov/~fsg/fstea.html	Food Safety Trng &Ed. Alliance
	www.ificinfo.health.org	International Food Info Council
<i>Food Allergy</i>	www.foodallergy.org/	Food Allergy Network
<i>Food Industry</i>	www.fmi.org	Food Marketing Institute
	www.restaurant.org	National Restaurant Assoc.
	www.nfpa-food.org	Nat'l. Food Processors Assoc.
	www.meatami.org	American Meat Institute
<i>Food Irradiation</i>	food-irradiation.com/	Fnd. for Food Irradiation Education
<i>Food Safety</i>	www.fda.gov	Food & Drug Administration
	www.mda.state.mi.us	MI Dept. Of Agriculture
	www.foodsafety.gov/	Gateway website provides other links (dev.by FDA & USDA)
HACCP	vm.cfsan.fda.gov/~ird/haccpsub.html	Hazard Analysis Critical Control Point
<i>Public Health</i>	www.cdc.gov	Center for Disease Control
	www.mdch.state.mi.us	MI Dept. Comm. Health
<i>Seafood</i>	seafood.ucdavis.edu/	Seafood Network Info Ctr.
<i>Vegetables</i>	aggi-Horticulture.tamu.edu/	Vegetable crop information
	vric.ucdavis.edu/	Assorted vegetable info